

Dinner Party Sample Menu Items

Pricing \$75.00 to \$95.00 per person depending on number of people, number of courses and selected food items

Appetizers

- *Crostini with Gorgonzola Cheese and Fig Compote*
- *Cranberry Orange Warm Crusted Brie with Assorted Crackers*
- *Seared Carpaccio of Beef with Roasted Baby Beets, Creamed Horseradish, served over Arugula and Parmesan Crostini*
- *Parmesan-Stuffed Dates Wrapped in Bacon*
- *Crab Cakes with Classic Remoulade Sauce*

Salads

- *Mixed Greens with Caramelized Pecans and Goat Cheese dressed with Raspberry Vinaigrette*
- *Arugula Salad with Pear, Blue Cheese and Apricot Vinaigrette*
- *Spinach Salad with Orange Segments dressed with a Balsamic Vinegar Dressing*

Entrées

- *Herb Crusted Pepper Beef Tenderloin with Herb Mustard Sauce*
- *Fennel Crusted Pork Tenderloin*
- *Chicken Marbella served over Rosemary Creamy Polenta (this is a very popular entree in the Winter time)*
- *Garlic-Herb Roasted Rack of Lamb*
- **Wild Fish (such as Halibut, Sea Bass or other seasonal white fish) with Pineapple-Chili Glaze*
- **Baked Wild Salmon with Pistachio Crunch Coating (*I only provide wild, sustainable fish which will add an additional \$10.00 per person)*

Sides

- *Mashed Potatoes with Blue Cheese*
- *Curried Saffron Sweet Potato Mash*
- *Wild/Brown Rice Pilaf with Toasted Pecans and Dried Cranberries*
- *Risotto with Porcini Mushrooms and Pancetta*

Vegetable Sides

- *Fresh Green Beans with Bacon, Caramelized Red Onions and Cremini Mushrooms*
- *Fresh Asparagus with Lemon Zest and Parmesan Cheese*
- *Roasted Herbed Vegetables*

Desserts

- *Lemon Chiffon Pie with Glazed Cranberries (very light and festive)*
- *Decadent Double Chocolate Amaretto Bundt Cake with a scoop of vanilla bean ice cream or coffee ice cream (very moist and sinful)*
- *Cranberry-Orange Cheesecake with Chocolate Crust*
- *Pumpkin Flan*
- *Bourbon-Pecan Tart with Chocolate Drizzle and a dollop of Fresh Whipped Cream*
- *Key Lime Cheesecake Bars*
- *Eddi's Specialized Carrot Cake*